1997 Air Force Food Code

Chapter 2, Management and Personnel

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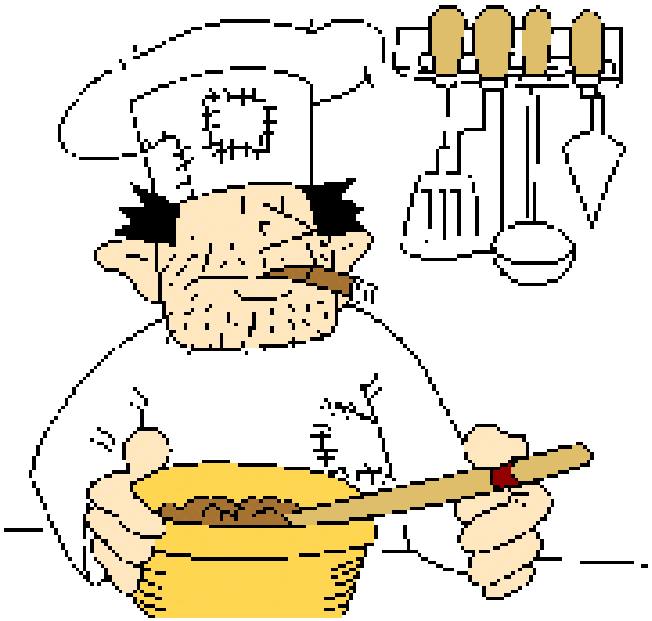
- 2-1 Supervision
- 2-2 Employee Health
- 2-3 Personal Cleanlines
- 2-4 Hygienic Practices



Supervision

- Person in Charge
  - Assignment
  - Knowledge
  - Duties

Employee Health

- Medical Condition Reporting
  - Diagnosed with disease
    - *Salmonella typhi*
    - *Shigella spp*.
    - *E coli O157:H7*
    - Hepatitis A

  - Symptoms of disease
  - Past infection
  - High risk conditions

Employee Health

- Exclusions
  - Not permitted in any part of the food establishment where there is a possibility of transmitting the pathogen via food or person-to-person contact
- Restrictions
  - Limited to duties which do not bring him or her into contact with exposed food; clean equipment, utensils & linens; unwrapped single service and single-use articles
- Guide 1 & 2 (Annex 7)
  - Exclude or restrict?
  - Removal?

Personal Cleanliness

- Handwashing
  - How?
  - When?
  - Where?
  - Sanitize?
- Fingernails
- Jewelry
- Outer Clothing

Hygienic Practices

- Preventing Food Contamination
  - Eating, drinking, using tobacco
  - Closed beverage container
  - Discharges from eye
- Hair Restraints
- Animals

Additional Charges...

- AFI 48-116, Food Safety Program
  - Manager/Supervisor Responsibilities
    - Stored, served, prepared
    - Foodhandler training
    - Periodic self-inspections
    - Employee health
    - Pest management
    - Equipment standards

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